

Healthy Kids

Myrecess Time

SATS Food-service Solutions and Distribution

SATS is passionate about providing quality, sustainable and healthy food to customers.

To meet the growing demand for healthier and more sustainable food solutions, SATS constantly enhances their offerings with the introduction of new and innovative options such as plant-based proteins and sustainable food packaging.

With the extensive range of quality meat including Halal-certified frozen poultry, seafood and delicatessen offerings, SATS also provides a selection of alternative plant-based proteins through brands such as Impossible Foods.

Tasty and nourishing, the range of ready-to-eat and ambient meals feature a diversity of authentic flavours and cuisines, created with quality ingredients by a dedicated team of dietitians, food technologists and development chefs. The ambient meals are produced using innovative pasteurisation and sterilisation technology which results in longer shelf life and improved consistency in taste, quality, and high levels of food safety as well as low levels of wastage.

With their culinary expertise and an award-winning team of branding, packaging design and culinary development specialists, they offer customisable turnkey food-service solutions to customers across the region. SATS develops and testbeds innovative food products and packaging solutions that potentially reduce cost, waste and logistical complexities while using minimal plastics.

We are happy to be able to partner SATS to bring quality, sustainable and healthy food to our students in Blangah Rise Primary! Parents can be assured that every meal is nutritious to meet your child's growing needs.



SATS Food Hub



SATS announced it will build an innovative food hub in Singapore's Jurong Innovation District. Production of meals will be automated to achieve efficiency, and certain manual processes such as meal assembly will potentially be carried out by robotic finger grippers and auto dispensing units.

SATS will also expand its Global Innovation Centre (SGIC), enabling it to tap into the location's close connectivity to food tech start-ups, SMEs and institutions of higher learning to develop an open collaboration platform for innovation partnerships.

The Food Hub is expected to be completed in 2024. Kerry Mok, CEO of SATS, said, "SATS Food Hub's location allows us to tap into Singapore's innovation ecosystem to develop new products and services."

We hope that the innovation partnerships brought about by the new SATS Food Hub will benefit our local community and our students!

Fruity Fruits!

This year, we partnered with Fruite Fruits at Telok Blangah Market to bring an assortment of cut fruits at recess to our students on subscription programme. We believe in supporting our local community and our students loved the colourful and delicious fruits!



Want to know more about the Be Bright Eat Right Programme?

Find out more on the school website!

www.blangahrisepri.moe.edu.sg/parent-support-group/sats-school-meals-programme/

Need more information on our programme or how healthily your child is eating?

Ask our panel of Dietary & Culinary Experts at sats_schoolmeals@sats.com.sg

Have enquiries?

Call the school general office at 62717387 or email us at brps@moe.edu.sg!

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